



## 2018 Meyer Cellars Syrah Technical Sheet

### Harvest Notes

2018 came in like a lion and went out like a lamb. The vines awoke 2 weeks late due to a cool spring, had ample crop, which had to be thinned, and then cool weather at the end of September brought an early rain which delayed ripening another week and vintners braced for the worst. Next thing we knew the skies cleared and we enjoyed a slow harvest with beautiful fruit. This was one of our latest harvests which resulted in long hang times creating developed and complex aromas in the wine.

### Tasting Notes

2018 was an exceptionally long and late vintage and that is immediately evident in the ripe bold character of this Syrah. Although this wine does have our Syrah's typical violets, white pepper, and leather, the fruit is decidedly darker giving way to ripe Blackberries, and fig. The tannins are gripping at first but lengthen as they melt on the palate. Two years in barrel have added to the palate aromas of vanilla, cedar, and clove.

### Winemaking Notes

The grapes were harvested early in the morning, then brought to the winery and hand sorted. They were destemmed into half ton inventors and allowed to cold soak for a week, punched down twice a day during that period. Once inoculated, punch downs continued until the wine was pressed a few days before fermentation completed. Once primary fermentation ended, the Pinot was transferred to barrel and stirred once a month until malolactic fermentation was complete. The wine not found to need any fining and was bottled nine months later.

### Meyer Family Syrah Tech

Harvest Date: Oct 8-18th  
Varietal: 98% Syrah, 2% Petite Sirah  
Clone: 383, Estrella River, Syrah Noir  
Barrel Age: 20 months  
13% new French oak, 11% New American 76% neutral oak  
Appellation: Yorkville, Mendocino  
Bottled: July 21, 2021  
Bottle Size: 750ml  
Production: 529 cases  
Alcohol: 14.2% by vol.  
Total Acidity: 5.6 g/L  
pH: 3.81